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WAR FOOD ADMINISTRATION
Office of Distribution
Washington 25, D.C.

February 22, 1944

MARKET NEWS AND GRADING DIVISION MEMORANDUM NO. GM-34

To: Regional meat grader supervisors and graders assigned to War Shipping Administration work

From: Fred J. Beard, Market News and Grading Division, Office of Distribution, W.F.A.

Subject: Certification of meats, meat food products and/or poultry, fish, and dairy products for steamship lines under War Shipping Administration or United Nations.

In order to standardize procedure and facilitate service relative to examining, grading, and certifying meats, meat food products and/or poultry, fish, and in instances dairy products for the W.S.A. the following instructions are submitted as a guide which should apply in most cases.

War Shipping Administration specifications for beef, veal, lamb, and mutton are in the hands of licensed ship suppliers and ship operators. Federal specifications are being followed on pork products and whenever No. 1 product is not available No. 2 may be substituted.

There are listed below various other requirements.

Fresh pork sausage, Type 2

Frankfurters and bologna, OPA Type 1, it being permissible to substitute type 2 when type 1 is not available.

Hard salami, No. 1

Soft salami, No. 1

Variety meats, No. 1 (chipped beef, brains, hearts, H.C. tripe, livers, ox tails, sweet breads)

Corned beef items, either U.S. Choice, U.S. Good, U.S. Commercial, or U.S. Utility

Corned pork items, No. 1, substituting No. 2 when No. 1 is not available

Corned beef tongues, OPA, Grade A

Ship operators have been instructed to order products according to type and/or grade.

A true copy of the vendor's dray ticket and a copy of the ship operator's purchase requisition should be furnished to graders in order to facilitate certification of products delivered in conformance with the purchase requisition. Graders should be attentive and exact in all matters pertaining to this work and exercise special care in preparation of certificates, since payment for commodities is based on information shown in certificates involving such factors as class, grade, condition, size, style, type, etc., also type and size of shipping containers, etc.

It is preferable to examine and certify product on the premises of the vendor rather than at ship side or on the pier. When product is examined, graded, and accepted at a vendor's establishment or place other than at the pier or on board ship, such product should then be checked into delivery trucks,

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equipped with doors which may be sealed with the official U.S.D.A. seals. The official checker or other person authorized by the W.S.A. will remove seals at the pier. Seal numbers should be recorded on the certificate.

Whenever possible the War Shipping Administration prefers a representative of the Dairy and Poultry Branch of W.F.A. to inspect and grade dairy and poultry items. When Dairy and Poultry graders are not available, meat graders will examine and certify the products.

All fresh and frozen carcass meats must have been graded and grade stamped prior to breaking and delivery in conformance with OPA regulations.

A regulation fish certificate should be issued when fish are examined for class, type, and condition.

All imported meats offered on contract should carry the appropriate U.S. Meat Inspection Division import stamp, and the origin of such meat should be shown on the certificate. Grades for imported meats, determined in accordance with Federal standards, should be shown on the certificate.

When requested to examine meats, meat food products, poultry and fish arriving on board ship for condition, graders are authorized to certify product as satisfactory or unsatisfactory. If unsatisfactory, indicate the specific reason therefor, such as excessively deteriorated, molded, contaminated, soured, etc. Graders are not authorized to condemn or order disposal of products for any reason, however, if unsatisfactory products are observed, the port steward's office should be notified and this fact recorded on the certificate.

The fee, including travel time in connection therewith, will be on a basis of \$2.20 per hour. The minimum charge shall be \$1.10 for one-half hour or less.

The original and salmon copies of the certificate for products delivered by each vendor should be issued to the steamship line, the blue copy to Mr. L. D. Tobin, Room 1612, 5 South Wabash Avenue, Chicago 3, Illinois, the pink copy to the Port Steward's office if requested, and the yellow copy retained by the grader.

Supervisors should furnish their office or home addresses and phone numbers to the Port Steward, officials of steamship lines and to licensed ship suppliers.

In order to meet sailing and ship-storing schedules, grading service may be required at irregular hours. However, hours of official duty should conform with the forty-eight (48) hour work week if possible, otherwise supervisors should arrange compensatory time off, or follow other prescribed procedures.

O.P.A. RMPR 169, including Amend. No. 37 governing sales of fabricated cuts to W.S.A. will become effective February 25, 1944.

This memorandum supersedes previous memoranda issued October 9, 1943 -
"Certification of meat products for the War Shipping Administration."

Fred J. Beard